

**BOROUGH OF BEDFORD**



**CORN EXCHANGE**

**BEDFORD**

**19TH TO 25TH OCTOBER, 1950**





**Cooking is  
so CLEAN  
with a  
modern  
streamlined**

# **Electric COOKER**

*They're modern  
They look good  
They're easy to use*

**\* AUTOMATIC CONTROL**

FOR OVEN AND  
BOILING PLATE

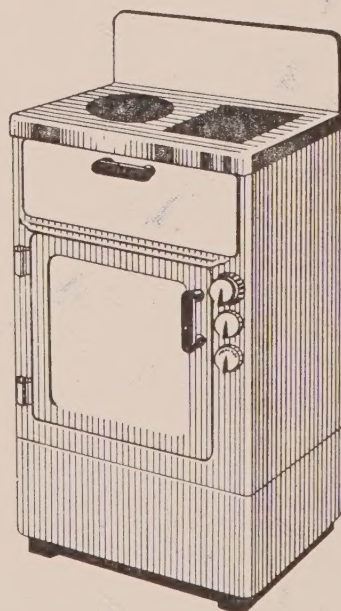
**\* SAVES ELECTRICITY**

AND GIVES EVEN  
BETTER RESULTS

**\* EASY TO BUY—  
FROM 3d. A DAY**

MANY DIFFERENT MODELS

*See the latest models in coloured  
enamel at your  
Electricity Service Centre*



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# *Public Health Committee*

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## *Chairman*

COUNCILLOR MISS D. JOYNSON

## *Vice Chairman*

COUNCILLOR L. H. NICHOLSON

HIS WORSHIP THE MAYOR (ALDERMAN R. TURNER, J.P.)

COUNCILLOR A. M. BALL

COUNCILLOR R. A. H. COOPER

COUNCILLOR MRS. M. F. M. GREAVES

COUNCILLOR MRS. M. ROGERS

COUNCILLOR L. E. T. SALSBUURY

COUNCILLOR A. R. SHARP

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## *Town Clerk*

G. F. SIMMONDS, M.A., LL.B. (Cantab.)

## *Medical Officer of Health*

G. K. BOWES, M.A., M.D., M.R.C.P., D.P.H.

## *Chief Sanitary Inspector*

F. C. HAYNES, Cert. R. San. I., M.S.I.A.

*At the—*

# DUJON RESTAURANTS

YOU CAN ALWAYS HAVE AN  
ATTRACTIVE MEAL, COMBINING  
CLEANLINESS, GOOD SERVICE AND  
VARIETY, AT A MODERATE COST



MORNING COFFEE & AFTERNOON TEA  
A SPECIALITY      OPEN FROM 9 a.m.



34, HIGH STREET, BEDFORD  
THE GRANADA, BEDFORD  
LUTON AND PETERBOROUGH



# Foreword by the Chairman of the Public Health Committee

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Every year food poisoning causes in the country a number of deaths and many more cases of disease. Some of these cases are reported to the Public Health Department, but a large number of the milder cases are never reported at all. In all cases, however, there is an unnecessary amount of avoidable illness or discomfort.

The risk of food poisoning is in some ways greater than it ever was before. A few generations ago, most persons had their meals in their own homes. It is true that whoever cooked the food might infect it with the germs of food poisoning, but this infection would not usually spread beyond the family. Habits of feeding have today changed. Many persons take their meals in restaurants, factory canteens, and in the case of children, in schools. Now if one germ carrier infects the food handled, literally hundreds of cases of illness and even some deaths may be caused.

Many prepared foodstuffs are distributed over a much wider area than before and this means that an outbreak of food poisoning caused by such foods might not be limited to a single town, but may spread over a large part of the country.

We know many, though probably not all, of the causes of food poisoning, and therefore we know the means by which it may be prevented. To make sure that it is prevented, everyone concerned in the preparation and handling of food must exercise the greatest care in personal hygiene of all kinds and must carry out the rules of hygiene not only when the Inspector or employer is present, but always, and in such a way that the rules become habitual. All must exercise this vigilance; the managers of places where food is prepared, the employees who actually handle the food, and not least, the public, by insisting that all food consumed by them is handled hygienically.

The Exhibition is held to remind everyone concerned of the rules of hygiene and to show the best methods of putting these rules into practice.

D. JOYNSON,  
*Chairman of the Public Health Committee.*



No Cleaner Food or Drink!

TUCKER'S

TUBERCULIN TESTED AND  
PASTEURISED

MILK

IS

SAFE — CLEAN — PURE

MORNING DELIVERY TO ALL PARTS OF  
BEDFORD AND KEMPSTON

---

20 HARPUR STREET & 20 ST. JOHN'S STREET

PHONE **BEDFORD** 3414

BE SAFE!

Ensure that your Premises  
at Home, the Factory, Shop, Canteen,  
Restaurant and Food Preparing Premises  
are equipped with

**EFFICIENT SANITARY FITTINGS**

---

*For all Plumbing and Sanitary Services consult—*

**H. T. BALL & SON**

22, ST. CUTHBERT'S STREET,

PHONE **BEDFORD.** 4217



## Message by the Medical Officer of Health

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The number of most infectious diseases has shown a great decrease in the course of a generation. Food poisoning is almost the only type of infectious disease that has shown an increase, and this increase has been specially great in the last few years. In 1945, 422 outbreaks were reported to the Ministry of Health; in 1948 this number had risen to 964.

What are the causes of this apparent failure of preventive medicine? The risks of infection and the numbers of persons exposed to these risks are greater because more and more of the population use restaurants and canteens or buy prepared foods. The precautions against these risks must therefore be greater.

Cleanliness is the essence of all methods of prevention, but methods of cleanliness suitable in the home of a small family are not the same as those which should, and must, if risk is to be avoided, be used in a restaurant or canteen supplying hundreds of persons.

This exhibition, organised by the Public Health Committee, aims at showing all methods, not only those suitable for large canteens, but also those that can be used in ordinary households, both those provided and those not yet provided with ideal appliances which are now becoming more common.

G. K. BOWES,

*Medical Officer of Health.*



"THE HOUSE FOR QUALITY"



## FAMILY AND PORK BUTCHERS

One of the most Up-to-date and Hygenic Food Shops in the Neighbourhood

Cooked Meats, Pies, Sausages, are all prepared in our Modern Factory in Harpur Street

A separate department deals with Schools, School Boarding Houses, Industrial Canteens, etc., at special rates.

Enquiries solicited

*Registrations welcomed for Meat, Bacon and Eggs*

# E. CANVIN & SON, LTD.

Directors—J. A. Canvin, E. J. N. Canvin

16-18 HARPUR STREET      10 WENDOVER DRIVE

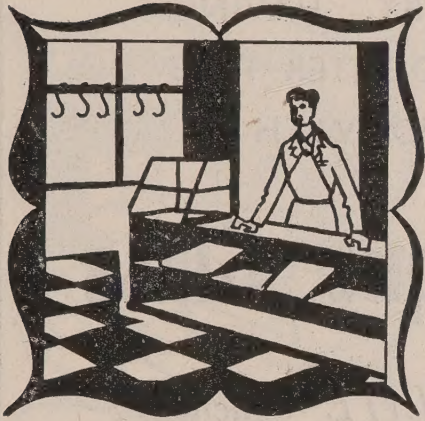
Phones 2433 & 2800

Phone 5289

## BEDFORD



# Brief Outline of the Work undertaken by the Bedford Borough Public Health Department in connection with Food and Food Premises



## MEAT

All animals slaughtered for human consumption are inspected. For instance, in 1949, 1,148 visits were made to slaughterhouses; 15,267 carcases were examined and 95,978 lbs. of meat were condemned.

Butchers' shops are also frequently visited to ensure that all meat offered for sale is sold and stored under the best conditions.



## MILK

Inspection of all dairies is periodically carried out to make certain that handling and storage are properly undertaken so as to avoid contamination. The greater part of milk supplied to Bedford is obtained from neighbouring farms and the bulk is pasteurised. Some milk is also derived from tuberculin tested herds and sold raw.

Samples are regularly procured and tested by the Public Analyst for fat and solid content. Other samples are taken for examination by the Bacteriologist in order to ensure that graded milks, such as pasteurised and tuberculin tested, comply with legal standards.



## ICE CREAM

This is a popular product, the consumption of which is increasing, and all steps are taken to see that it is retailed under hygienic conditions.

There are eleven premises at which ice cream is manufactured and there are one hundred and two retailers.



## **Clean Food demands Clean Fittings**

---

ENSURE CLEANLINESS BY HAVING  
WALLS SHELVES COUNTER TOPS  
SPLASH BACKS FACED WITH

### **“Vitrolite” Opaque Glass**

*The Properties of “VITROLITE” include :*

1. Brilliant hard surface
2. Coloured right through
3. Proof against stain by acid, damp or atmosphere
4. Easily cleaned with a damp cloth
5. Will not “craze”
6. Cannot be defaced with pen or pencil
7. Can be fixed in large or small panels

*Available in 12 colours, including black and white*

ESTIMATES GLADLY GIVEN ON REQUEST

---

## **GALE FOR GLASS**

FREDERIC GALE LIMITED

**24, MILL STREET, BEDFORD**

Telephone 61266 (4 lines)



The Inspectors take, at regular intervals, samples of ice cream, which are examined for their purity and for fat content.



## FOOD SHOPS & WAREHOUSES

Detailed attention is given to all shops and warehouses where food is stored and sold to ensure hygienic conditions and that there are proper facilities for the health and comfort of the employees.

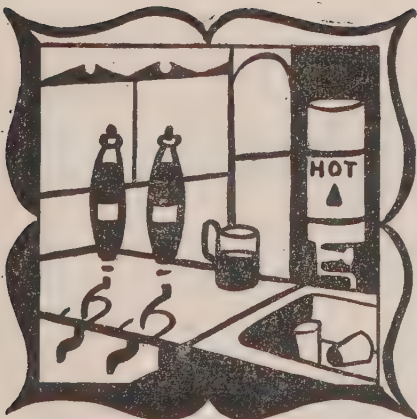
11,451 lbs. of unfit food, mainly canned goods, were condemned last year.

In addition to milk and ice cream, samples of all other foods and drugs are procured and submitted for examination to the Public Analyst to be tested for adulteration.



## CATERING ESTABLISHMENTS BAKEHOUSES, AND FISH FRYING PREMISES

These premises are maintained under constant supervision to ensure that all food is prepared and sold under hygienic conditions.



## PUBLIC HOUSES

A general survey was recently made to ensure that all drinks are stored and supplied to the customers under proper conditions. In addition the provision of hot water over the bar sinks was made obligatory, so that now all glassware and other utensils can be cleansed thoroughly.



*BEDFORD'S*  
*UP-TO-DATE*  
*FISH STORE*

**WILLOWS**  
LTD.

**27, ST. PETER'S STREET**  
**BEDFORD**

**OUR REFRIGERATION**  
**YOUR PROTECTION**

*Telephone 61221*





## STALLS & VEHICLES

The stalls on the Market Square and hawkers' vehicles are kept under observation to prevent so far as is possible the risk of contamination by dust and dirt.

○ ○ ○



## Rats, Mice, Flies and Other Pests

Rats and mice can do considerable damage to food and also cause risk of disease. Every action to destroy them is taken, both at food premises and at private dwellings.

Action is taken for prevention of breeding and for destruction of house flies and other insects liable to carry disease.

○ ○ ○



## WRAPPING OF FOOD

In past years the use of wrapping paper has been limited owing to lack of supplies, but now that the supply is unrestricted, more foods are now sold already wrapped. More traders are now using suitable wrapping paper for foods not pre-packed, and the use of newspaper for this purpose is gradually disappearing.



IT'S CLEAN

IT'S HYGENIC

---

IF STORED OR PROCESSED IN

*Prestcold*  
REFRIGERATION

BY

THE BEDFORD  
REFRIGERATION

CO., LTD.

21 THE BROADWAY

NORTHAMPTON  
Phone 2250

BEDFORD  
Phone 4367

PETERBOROUGH  
Phone 3992



# ARRANGEMENT OF EXHIBITS

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## 1. **The Information Bureau**

Your questions answered.

## 2. **Wrappings**

Here are shown a selection of wrappings for various food stuffs.

## 3. **A Dirty Kitchen**

Your kitchen may not be like this—or is it ?

## 4. **A Clean Kitchen**

Your kitchen may be like this one. Compare the good points here with the bad points of the Dirty Kitchen.

## 5. **A Clean Shop**

Observe the modern lay-out, which ensures the complete covering and protection of food and other exhibits from flies, dust, etc., and handling by the public.

## 6. **A Dirty Shop**

Note the bad storage arrangements and the unsatisfactory mixing of articles, with no protection against flies, dust, coughing, sneezing and handling of the food by the public, together with possible fouling by animals.

## 7. **Books and Pamphlets**

On display here are recommended books relating to food hygiene. You may take away with you a selection of the pamphlets on health education.

## 8. **Refrigeration**

Display of refrigerators and food cabinets for the storage of food stuffs.

## 9. **A Model Butcher's Shop**

Note the precautions taken to keep the meat protected from dust, dirt, flies, etc., and from handling by the general public. It will be seen that as far as possible meat is stored in a refrigerator or cold room when not required for display purposes. In addition, every care is taken to ensure that all utensils, knives, etc., are perfectly clean.



## **10. Sink Units and Glass-Washing**

On display here is an up-to-date sink unit. Note the two sinks, one for cleansing and the other for sterilising. Also displayed is a stainless steel boiling water sink unit, which is recommended for caravans, garden fetes, fairs and outside catering. Included on this stand is a Glass-washing Machine, which is of a type recommended for use at licensed premises, in clubs and canteens.

## **11. Ice Cream**

Here is displayed modern machinery required in the manufacture of ice cream.

## **12. Hygienic Dish-Washing**

The machine on display indicates another method of washing crockery by the means of hot water jets and revolving brushes. It will be noted that the crockery does not at any time stand in dirty water, such water immediately draining away.

## **13. Live Exhibits**

Live rats, mice and other rodents which can cause contamination of food stuffs can be seen in the cages.

## **14. Mobile Film Unit**

(a) A Film Show of rats and mice and methods of exterminating them.

(b) Films on Clean Food and Water Supplies.

## **15. Health and Welfare**

The illuminated screen shows the advance made in the welfare conditions for shop assistants. If you work in a shop, it is your duty to use the facilities provided for you.

## **16. Modern Methods of Washing Crockery, Glasses, Utensils, etc.**

Methods of washing of glasses, crockery and other utensils with the use of detergents are explained here.

## **17. Insect Pests**

This stand contains cabinets in which there are specimens of common household pests, such as flies, cockroaches, etc. There are some live exhibits and a number of coloured photographs.



**18. The Public Health Department and Clean Food**

Here is a brief display of the work carried out by the Public Health Department in connection with food hygiene, and some of its results. Note the milk testing apparatus, which is being operated at intervals during the exhibition.

**19. The Public Health Laboratory Service**

This shows the rise in the number of food poisoning incidents in the country as a whole. Bacteriological cultures and charts are also shown.

**20. Is there Danger in your Larder ?**

Good methods of storing food in a larder, compared with bad methods, are shown on this Stand.

**21. Food and Drink Infections**

This exhibition set shows how food can become infected by those who handle it and how a few simple precautions can guard against food poisoning.

**22. New Detergents for washing of glasses, crockery, utensils, etc.**

This stand features detergents for use in the washing of crockery, glasses, utensils, etc., and also insecticides.

**23. Catering Equipment**

Here is displayed modern catering and canteen equipment.

**24. Kitchen and Canteen Hygiene**

This stand illustrates kitchen and canteen hygiene and the use of disinfectants, insecticides and detergents.

**25. Now Wash Your Hands**

Did you wash your hands when you last visited the toilet ? Try the warm air drying machine which dispenses with the use of towels.

**26. Fish Display and Storage**

A modern show case for displaying fish to the public.

**27. Display and Storage of Prepared Foods**

A modern show case for displaying prepared foods, etc.



**28. Frozen Foods**

The latest method of preserving and storing food, vegetables and other commodities is shown here by the use of a frozen food cabinet.

**29. Electricity and Clean Food**

This stand gives an idea of the many ways in which electricity can be of use in the handling, storing and displaying of food.

**30. Gas and Clean Food**

The exhibits here show how gas can be used in the handling, storing and displaying of food.

**31. Clean Food is Your Concern**

This is a feature stand intended to demonstrate the misery, discontent and ill effects likely to be caused by consuming dirty or contaminated food, and the health, happiness and contentment resulting from eating food which has been properly handled, cooked, served and eaten under clean conditions.

**32. An Ideal Kitchen**

It is perhaps not possible for you to have a kitchen like this at the present time, but it is hoped that in the future everyone will have similar equipment.

**33. Buffet**

You may obtain light refreshments here. You will notice that this Buffet is organised so that every care is taken in the handling of the food supplied to you.

**34. Your Baby**

Infants and young children do not have the same powers of resistance to disease as adults, and they are particularly liable to become victims of food infections. Here you will see some of the dangers and ways of avoiding such infection. The Health Visitor in charge of the stand will be pleased to help you.

**35. Hygiene in Communal Feeding**

This stand exhibits a scientific background of hygiene in communal feeding. Bacteriological cultures illustrate the type and extent of contamination in washing-up water, dish cloths, drying cloths, trays and draining boards. The menace of dirty hands is shown and methods of obtaining clean crockery, glasses and utensils is demonstrated.



### **36. Milk Plant**

A model of one of the latest types of a milk pasteuriser is on display on this stand, together with other equipment necessary in the handling and distribution of milk.

### **37. Soda Fountain—Milk Bar.**

This patent British soda fountain—milk bar is of hygienic Perspex. It embodies several patents covering hygiene and service points not hitherto even seen in American fountains.

### **38. Water**

An adequate and safe water supply is very necessary in food hygiene. Without pure water there can be no clean food.

The exhibits and posters shown give an outline of how a public water supply is obtained, rendered safe and distributed to the consumer.

### **39. Scholars' Painting or Drawing Competition**

The successful entries in this competition are displayed here.

### **40. Food Wrappings**

Exhibited here is a range of hygienic packagings featuring materials for the wrapping of meat, prepared foods and food stuffs generally.

### **41. Food Infection and Prevention (*downstairs*)**

These display panels draw attention to the causes of food infection and the methods of prevention of such infection.





*Cleanliness is next to Godliness*



SEND YOUR CLOTHES FOR  
DRY CLEANING & PRESSING  
TO THE  
BEDFORD DYE WORKS



96 & 39, HIGH STREET  
49a, ST. PETER'S STREET  
Works : 100, CLAPHAM ROAD  
BEDFORD



# Food Borne Infections, Causes of Food Poisoning, and How it is Spread

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Food poisoning is caused by germs, either in the food before it is eaten, or after they have gained entry into the human body.

In the former group are the food poisonings caused by *staphylococci*. These germs occur in the nose and throat of carriers or sores and other unhealthy conditions of the skin. Symptoms will occur within a few hours of the consumption of the food.

In the latter group are the food poisonings caused by the *salmonella* family. These occur in infected animals, cattle, pigs, rats and mice, ducks. They cause symptoms twelve to eighteen hours after consumption of the food.

From infected animals the germs may be conveyed in one way or another to human beings and cause food poisoning. The germs occur in the infected bowel discharges of persons suffering from food poisoning, and may also occur in carriers who may show few or no signs of disease.

All these germs can multiply in food, especially food which is kept warm or not allowed to cool quickly after cooking. Foods liable to this danger are soups, custards, sausages, prepared meat, artificial cream and ice cream.

Other diseases, the germs of which may be spread by food and drink, are dysentery, typhoid, paratyphoid and tuberculosis. The first three are spread by infected persons or human carriers, the last by milk from infected cattle.



# THE BEDFORD CO-OPERATIVE SOCIETY

LTD.

offers unrivalled service in its 18 Grocery and Butchery Shops. A large percentage of the Grocery Commodities sold in the Shops are pre-packed under the most hygienic conditions in modern type containers. Trial purchases of our products will convince you of their first-class value.

## BAKERY DEPARTMENT

Bread and Confectionery is now available at all times and delivery can be arranged.

## DAIRY DEPARTMENT

Our Pasteurised Bottled Milk, processed in Bedford by licence of the Town Council, ensures that our supply conforms with the highest modern health requirements.

---

In addition to offering service, that includes all modern health requirements, we have that exclusive service of Dividend on all purchases made within the Society.

REMEMBER, IT PAYS,  
TO SHOP AT THE CO-OP SHOP

---

THE BEDFORD CO-OPERATIVE SOCIETY, LTD.

BEDFORD & BRANCHES

# **HINTS TO MANAGERMENTS,**

---

1. Make sure that food premises are kept in a sound state of repair — floors smooth and impervious and capable of being easily cleansed. Walls and ceilings should be suitably coated with washable paint. All shop fronts should have fixed windows with adequate ventilation.
2. Regular cleaning of food premises, including floors, windows and walls, should be undertaken.
3. Make sure there is a constant supply of hot water for cleaning of premises and utensils.
4. Provide an adequate number of wash-hand basins, together with running hot water. Soap (liquid soap in a container), nail brushes and clean towels must be supplied and notices affixed in the most convenient place drawing attention of the staff to the importance of washing of hands after using the toilet.
5. Retain on food premises only equipment and furniture necessary to the trade. All cupboards, drawers and tables should have castors so that they can be easily moved for cleanliness.
6. Provide sufficient sanitary bins with proper covers for storage of trade refuse. These should be removed and emptied at least once a day.
7. Provide refrigerators for storage of all perishable foods.
8. Do not use dish and drying cloths at restaurant and canteen kitchens. Wash all crockery and utensils at one sink, using a suitable detergent; rinse in clean hot water in a separate sink; place on racks for drying before storage in cupboards. Chipped or cracked crockery should not be used.
9. Make sure that premises are free from rats, mice, flies, cockroaches and other pests. In case of infestation, report at once to the Public Health Department for the necessary treatment.
10. Do not allow smoking where food is prepared or wrapped.
11. Do not allow animals in food preparing rooms or shops.
12. Report to the Public Health Department all foods which are unfit for human consumption.
13. Provide enough utensils to enable staff to handle food properly. Encourage your staff to attain a high standard in food hygiene and grant facilities for them to attend lectures in this connection.
14. All confectionery and prepared food should be kept under glass and not exposed uncovered for sale in shops or shop windows.



# POOLES CAFES Ltd.

32, THE BROADWAY, BEDFORD



## “ POOLE’S ” AMERICAN SODA FOUNTAIN

*supreme for*

Ices, Milk Shakes, Sundæes and  
Everything Good in Catering



LET US QUOTE YOU FOR  
YOUR PARTY CATERING  
WEDDING — DANCE — 21st BIRTHDAY

*Telephone—Bedford 66905*

## **HINTS TO EMPLOYEES.**

---

1. See that premises are maintained in a cleanly condition.
2. See that all equipment is thoroughly cleansed immediately after use and stored away,
3. Wash your hands with soap and hot water immediately after they are soiled and after using the toilet.
4. See that all waste products are placed in sanitary bins and that they are removed and emptied at least once a day.
5. Keep your body and clothing clean and wear clean washable overalls and suitable headgear.
6. Report to the management when suffering from sickness (diarrhoea, sore throat, wounds or any skin infection).
7. Do not smoke in food preparing rooms or when handling or wrapping foods.
8. Keep all animals out of food preparing rooms and shops.
9. Do not lick fingers to pick up wrapping paper and do not open paper bags by blowing.
10. Do not handle unwrapped foods, but use scoops, tongs or other suitable appliances.
11. Report to the management any infestation of vermin and insect pests.
12. Report to the management any foods which are not fit for human consumption.
13. Use handkerchiefs when coughing or sneezing, but avoid coughing or sneezing if at all possible.

## **HINTS TO THE GENERAL PUBLIC.**

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1. Patronise only those shops or restaurants where a high standard of cleanliness is observed.
2. Take all precautions in storage of food and protect it from dust, animals, vermin and other sources of contamination.
3. Food should be eaten as soon as possible after preparation and re-cooking of food should be avoided. If in doubt as to whether food is wholesome, do not risk eating it.



# CLEAN FOOD AUTHORITIES

*say—*

ALL UNWRAPPED FOODSTUFFS  
OFFERED FOR SALE MUST BE  
COVERED

## ARROW SHOWCASES PROTECT FOOD

AGAINST DIRT, FLIES, VERMIN

*Do not fail to visit our  
Stand at the Exhibition*

---

### Dunstable Showcases Ltd.

HOUGHTON REGIS

TELEPHONE — DUNSTABLE 531

HINTS TO THE GENERAL PUBLIC—continued.

4. Always wash your hands after using the toilet.
5. Keep clean all cooking utensils such as crockery and cutlery.
6. Do not handle foods directly more than is necessary, but use spoons, forks, scoops and tongs.
7. In washing crockery and utensils use plenty of hot water to which a suitable detergent should be added.
8. When milk bottles are emptied. cleanse them before returning to the dairyman.
9. Keep dustbins covered and remove all accumulations so as to avoid breeding of flies and other insects.
10. Exclude all flies, bluebottles and other insects from the house.
11. Where fowls, rabbits and other animals are kept in the yard, keep them in a clean condition and remove all refuse so as to avoid infestation by vermin such as rats and mice. If infestation occurs report immediately to the Public Health Department.
12. Encourage everyone, particularly children, to obey these hints.

*Are YOU up-to-date with your  
CLEANING METHODS ! !*

You should be, because as a CATERER  
you have a responsibility towards your customers  
to supply clean food in clean surroundings.

*The answer of course is the use of*

**“MARVEX” IDEAL CLEANSER**

*a safe detergent at a reasonable cost.*

“MARVEX” IDEAL CLEANSER is manufactured only from the  
highest quality detergents.

---

*Sole Manufacturers:*

**MARVEX MANUFACTURING Co.  
MELBOURNE STREET,  
BEDFORD.**



# CHARLES WELLS LTD.

BREWERS, BEDFORD



*Our Fine Ales and Stouts are brewed,  
bottled and served with the aid of  
the most modern hygienic appliances*

TELEPHONE



BEDFORD 3015

## FILMS

The undermentioned Films on health and water will be shown on Stand No. 14 in conjunction with the Ministry of Agriculture and Fisheries who are showing films on pests.

1. Fly about the House.
2. The Good Housewife in her Kitchen.
3. Another case of Food Poisoning.
4. Waterworks.

## TALK TO HOUSEWIVES

Tuesday, 24th October, 1950, at 3 p.m. (At the Town Hall).

By Professor Andrew Topping, Dean of the London School of Hygiene and Tropical Medicine.

## BRAINS TRUST

Tuesday, 24th October, 1950, at 8 p.m. (At the Town Hall).

Question Master—Mr, Frederick Allen, B.B.C. Announcer and Actor.

Members of the Trust—

Mrs. D. Wood	...	...	A Bedford housewife.
Miss D. H. Fox	...	...	School Meals Organiser, Bedfordshire County Council
Miss M. Elkin	...	...	Works Canteen Organiser.
Professor A. Topping	...	...	Dean of the London School of Hygiene and Tropical Medicine
Mr. Morley Parry	...	...	Food Hygiene Division, Ministry of Food
Dr. G. K. Bowes...	...	...	Medical Officer of Health, Borough of Bedford



# COMPETITION

## OPEN TO EVERYONE

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### “SPOT THE FAULTS” (or “What is Wrong”?)

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On page 29 is a picture of a kitchen and this illustrates bad points in the preparation, handling and storage of food. Can you spot these bad points? There are quite a number.

If you think you are able to point out all of these, follow the rules given below.

Two prizes are offered :

<b>First</b>	...	<b>£2 2s. 0d.</b>
<b>Second</b>	...	<b>£1 1s. 0d.</b>

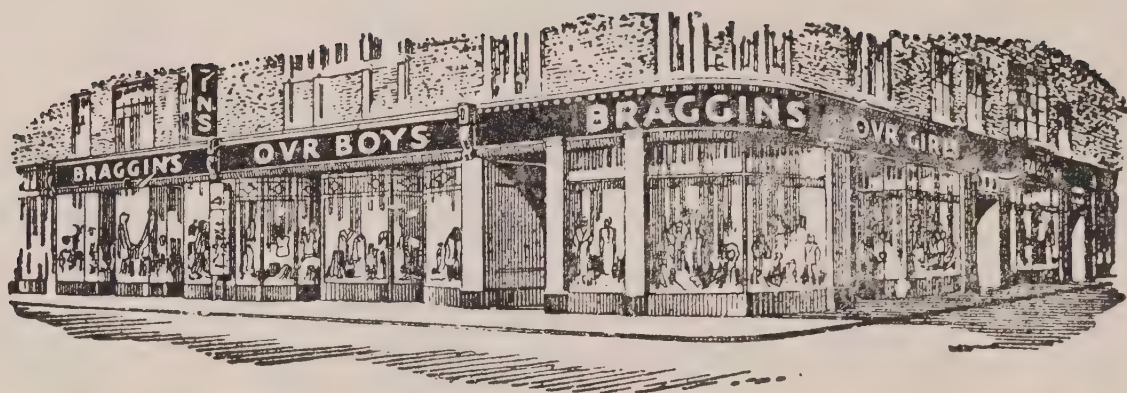
### RULES

1. Write out on separate lines every bad point, numbering each item.
2. Give your :
  - (a) Full name (stating whether Mr., Mrs. or Miss).
  - (b) Full Address.
  - (c) School (if a scholar).
  - (d) Age (scholars only).
3. Send entry to :

The Chairman, Public Health Committee,  
Town Hall, Bedford.
4. Envelope to be marked “Picture Competition.”
5. Entries to be received on or before Saturday, 28th October, 1950
6. Neatness of lay-out will be taken into account in judging.
7. The judges' decision will be final.







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